



Product Presentation  
Dough Dividers





## Dough Dividers for all types of dough

In the Glimek Dough Divider range you will find the right machine for every bakery. Automatic suction-fed dough dividers with high weight accuracy and capacity from 750 up to 6000 dough pieces/h. Very easy to operate and suitable for different kind of dough.

Find out more on our website [www.sveba-dahlen.com](http://www.sveba-dahlen.com)

# Dough Divider Range:

## Dough Divider

### SD-180

Capacity:  
750-1800  
pieces/hour



### SD-300

Capacity:  
750-3000  
pieces/hour



## Industrial Dough Divider

### SD-600

Capacity:  
1000-6000  
pieces/hour





# Dough Divider

## SD-180 – Dough Divider

Capacity: 750-1800 pieces/hour

An automatic suction-fed dough divider for all types of dough. High weight accuracy and flexible weight range makes it suitable for all types of bakeries.

### Features

Variable speed with frequency converter as standard.

Easy handling and cleaning. All covers in stainless steel and removable, dough knife in stainless steel with a unique emptying function (hopper reaches down to the dough knife).

Extremely silent 72 dB(A) with an oil reservoir of 17 litres which is easy to fill.

### Options

- Stainless Steel Frame
- Lower capacities:
  - Variable speed 500-1000 dough-pieces per hour
  - Variable speed 500-1200 dough-pieces per hour
- Extra large hopper – 225 litre stainless steel hopper
- Non-stick coated hopper for 100 or 225 litres
- Automatic hopper lubrication for 225 litre hopper
- Special length on outfeed conveyor
- Special belt on outfeed conveyor
- Hander-up system HU-180 – Rounding unit mounted on extended outlet conveyor. Capacity up to 1200 dough-pieces per hour
- Elevating Conveyor EC with two parallel conveyor belts – Lower conveyor belt can be used also for table feeding. Capacity range up to 1200 dough pieces/hour. Height: 1685 or 1350 mm
- Oiling of outfeed conveyor belt
- Oiling of Measuring Piston
- Oiling of Measuring Piston and belt
- Flour duster – mechanical or electrical SD-180
- Mini piston and adapter for dough weight 35-250 grams:
  - For SD-180 and SD-180XL
- Dough limit adjustment
- Safety Light grid
- Touch Screen Control Panel incl. piece counter
- Height extension



Standard measuring piston 120-1600 g



Standard measuring piston replaced by Mini Piston 35-250 g



Touch Screen Control (option)

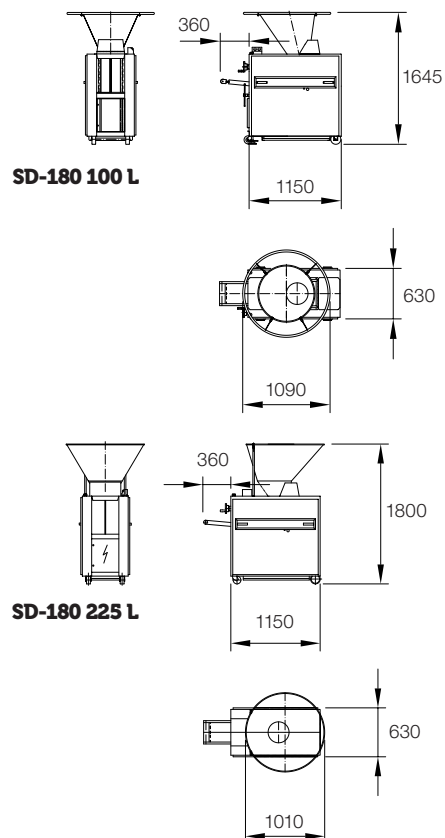


### Technical

|                 |                         |
|-----------------|-------------------------|
| Capacity range  | 750-1800 dough pieces/h |
| Weight range*   |                         |
| <b>SD-180XS</b> | 50-1000 g               |
| <b>SD-180</b>   | 120-1600 g              |
| <b>SD-180XL</b> | 180-2300 g              |
| Weight          | 570 kg                  |
| El. load        | 1.1 kW                  |

\* subject to capacity and dough characteristics

### Measurements



# Dough Divider

## SD-300 – Dough Divider

Capacity: 750-3000 pieces/h

An automatic suction-fed dough divider which can be used either as 1-pocket or as a 2-pocket. Strong design adapted to heavy-duty production.

### Features

Weight range, two versions: 40 - 1000 g or 150 - 2300 gram with variable speed with frequency converter and a capacity of 1500-3000 as two pocket and 750 - 1500 as one pocket (the two measuring pistons are easily connected to one piston).

Dough knife in stainless steel and an unique emptying function (hopper reaches down to the dough knife).

Dough chambers in high quality NI-resist steel ensures high weight accuracy and long durability.

Easy to use PLC touch screen for Speed control (frequency converter), Weight reference scale, counting/count down, Separate control for second outfeed belt.

Oil reservoir 11 lit, easy to fill.

### Options

- Extra large hopper – 225 litre stainless steel hopper
- Non-stick coated hopper: 100 litres or 225 litres
- Automatic hopper lubrication for 225 litre hopper
- Flour duster – mechanical SD-300 (Not in combination with 'Oiling of first conveyor belt')
- Non-stick coated dough scraper – for very soft or sticky dough's
- Oiling of first conveyor belt (Not in combination with 'Flour duster')
- Oiling of Measuring Piston
- Oiling of Measuring Piston and first conveyor belt (Not in combination with 'Flour duster')
- Height extension
- Special belt on one or both conveyors
- Special length on outfeed conveyor

### Technical

|                                 |                       |
|---------------------------------|-----------------------|
| Capacity range                  |                       |
| 2-pocket .....                  | 1500-3000 dough pcs/h |
| 1-pocket .....                  | 750-1500 dough pcs/h  |
| Weight range*                   |                       |
| <b>2-pocket SD-300</b> .....    | 40 - 400 g            |
| <b>1-pocket SD-300</b> .....    | 100 - 1000 g          |
| <b>2-pocket SD-300 XL</b> ..... | 150 - 1150 g          |
| <b>1-pocket SD-300 XL</b> ..... | 250 - 2300 g          |
| Weight .....                    | 685 kg                |
| El. load .....                  | 1.5 kW                |

\* subject to capacity and dough characteristics



Available with left or right outfeed (standing in front of operation panel)

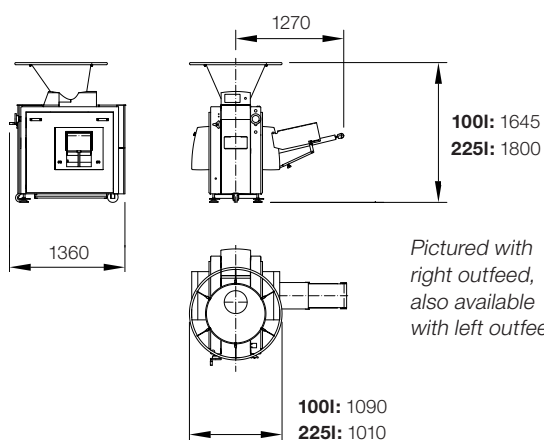


The SD-300 is equipped with an easy to use PLC touch screen with an user-friendly interface as standard



Easy switch from 1-pocket to 2-pocket

### Measurements



Pictured with right outfeed, also available with left outfeed

# Industrial Dough Divider

## SD-600 - Suction Dough Divider

Capacity: Up to 6000 pieces/h

A stainless multi pocket dough divider in 3-pocket or 2/4-pocket execution. Stepless adjustable dough pressure, adjustable while running. Robust chassis for industrial production.

### Features

Weight range, two versions: 150-1000 g as 3-pocket and 250-1700/100-700 g as 2/4-pocket. Variable speed with frequency converter.

Capacity 1500-4500 pcs/h as 3-pocket, 2000-6000 pcs/h as 4-pocket and 1000-3000 pcs/h as 2-pocket (the measuring pistons are easily connected two and two).

Dough chambers in high quality Ni-resist steel ensures high weight accuracy and long durability.

Very user friendly 8" touch screen for settings and storing recipes. Stepless adjustable pneumatic system (compressed air required, min 6 bar) for very gentle handling of different types of dough. Can be adjusted during the operation.

Reliable dividing system for very high weight accuracy and separate drive on outfeed belts, equipped with smart monitored lubrication systems to get long life of the machine.

Quick release on outfeed conveyor for easy cleaning. High attention on both safety and hygienic aspects in the development.

PLC touch screen for menu-based navigation controls. 100 lit stainless steel hopper as standard (~70 kg dough) and 225 lit stainless steel hopper (~150 kg dough) as an option.

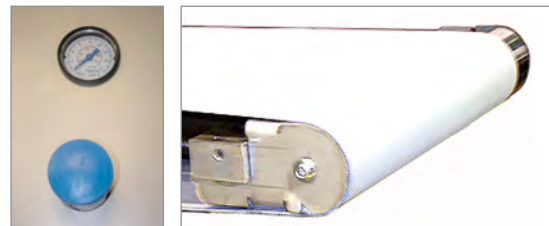
### Options

- Extra large hopper – 225 litre stainless steel hopper
- Non-stick coated hopper: 100 litres or 225 litres
- Flour duster – mechanical
- Oiling of first conveyor belt
- Special belt on one or both conveyors
- Special length on outfeed conveyor
- Check weigher

### Technical

|                                |                                   |
|--------------------------------|-----------------------------------|
| Capacity range                 |                                   |
| 3-pocket .....                 | 1500-4500 dough pcs/h             |
| 2/4-pocket .....               | 1000-3000 / 2000-6000 dough pcs/h |
| Weight range*                  |                                   |
| <b>3-pocket SD-600</b> .....   | 150 - 1000 g                      |
| <b>2/4-pocket SD-600</b> ..... | 250-1700 / 100 - 700 g            |
| Weight .....                   | 1100 kg                           |
| El. load .....                 | 3.5 kW                            |
| Compressed air .....           | 6 bar                             |

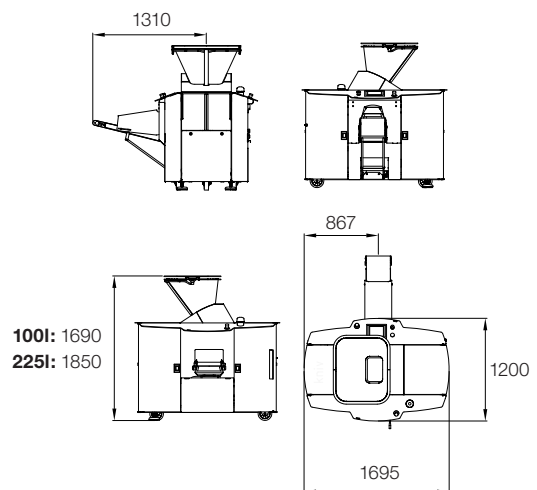
\* subject to capacity and dough characteristics



Stepless adjustable pneumatic system for very gentle handling of different types of dough

Quick release on outfeed conveyor for easy cleaning.

### Measurements



We have the equipment and expertise  
you need for your bakery



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!



*The baker's best friend*

**[www.sveba-dahlen.com](http://www.sveba-dahlen.com)**

Sveba-Dahlen AB, 518 32 Fristad, Sweden  
Phone: +46 33-15 15 00, Fax: +46 33-15 15 99, mail@sveba-dahlen.se